



PIERPAOLO
PECORARI

FRIULANO

DOC FRIULI ISONZO

- Variety** — Friulano
- Vineyard location** — San Lorenzo Isontino
- Soil type** — Gravelly limestone uplands (60 m asl)
- Average age** — 15 years
- Vine training system** — Guyot 5.600 plants/ha
- Yield** — 50 hl/ha
- Winemaking** — Fermentation is carried out in stainless steel tanks (19/21 °C). The wine remains on the fine lees for 7 months and undergoes weekly batonnage. Bottling and further ageing in the bottle.
- Aging potential** — 4 - 7 years
- Serving temperature** — 12 °C
- Food pairing** — Fresh creamy cheeses, risottos, pastas, oven baked fish dishes.
- Suggested dishes:*
Warm octopus and potato salad. Citrus branzino with rosemary roast new potatoes and zucchini with parsley.



Via Tommaseo 56.
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